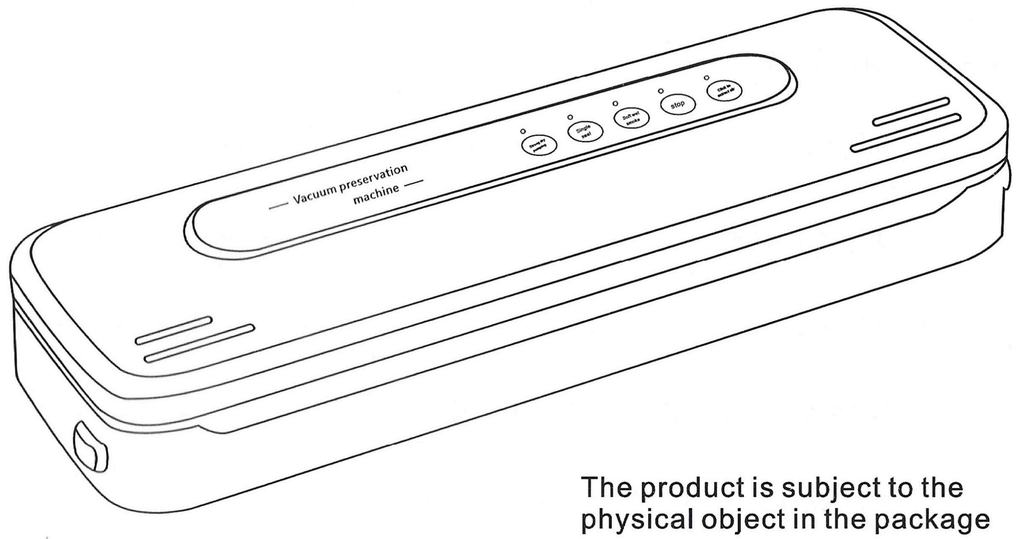
Packing list

- One vacuum preservation machine
- Manual + warranty card
- 10 fresh keeping bags (20 × 30cm)

A step forward in healthy life

Vacuum preservation machine



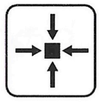
The product is subject to the physical object in the package

Mute design

5 times fresh keeping

Protect food from frostbite

Simple operation


Compact design

Dear users, in order to enable you to use this product correctly, please read the instruction carefully before using it. This product is only suitable for sale and use in Chinese mainland.

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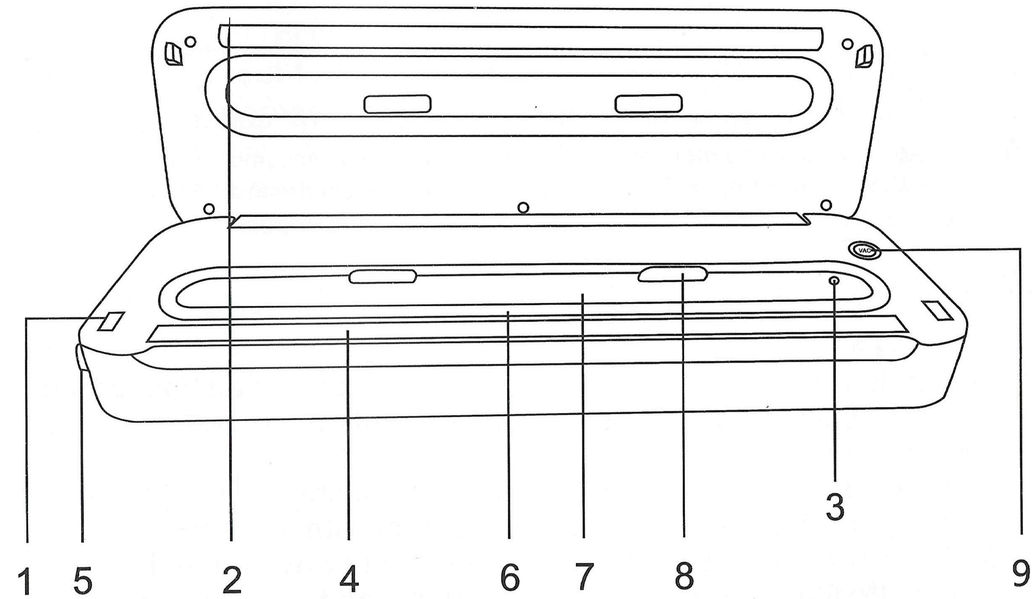
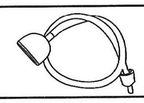
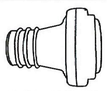
Product performance parameters:

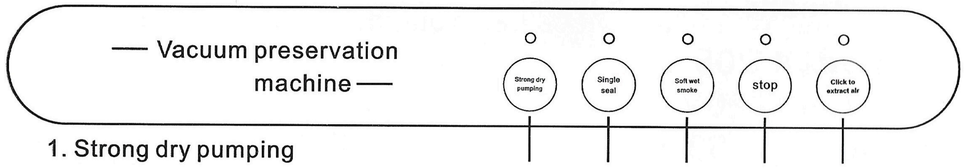
Product model: D08
Rated voltage: 220V~
Rated frequency: 50Hz
Rated power: 110W
Single sealing time: 6-15 seconds
Vacuum sealing time: 10 - 30 seconds (if the bag is too large, the vacuum time will be extended accordingly).
Vacuum degree: - 50KPa/- 60KPa
Size: 375mm(long)*122mm(wide)*63mm(high)
Executive Standards:GB4706.1-2005



1. Cover lock
2. Sealing silicone strip
3. Vacuum vent
4. Heating wire sealing strip
5. Cover opening key
6. Cr sealing strip
7. True cavity
8. Water tray
9. Vac pull out button

Optional accessories (to be purchased separately from local dealers or network dealers)	
Vacuum connection	
Red wine stopper	
Fresh-keeping pot	

Function introduction:



1. Strong dry pumping
   It is suitable for dry food. Press this button to vacuum the fresh-keeping bag and seal automatically.
2. single seal
   Press this button to directly heat seal the plastic bag which needs simple sealing.
3. Soft and wet pumping.
   It is suitable for food containing a small amount of water. Press this button to vacuum the fresh-keeping bag and seal automatically.
4. Stop
   Pressing this key during machine operation will stop operation immediately.
5. Click to extract air
   Press this key to start air extraction. Release the key to stop air extraction
6. VAC (external suction button) press this button to start the vacuumizing function of tank / bottle container. (Note: this function can only be used with additional purchase of vacuum connection, fresh-keeping jar or bottle stopper)

Using products:

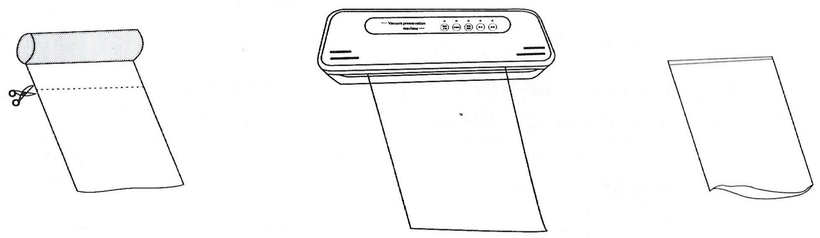
First use

When using the product for the first time, remove all packaging, protective film and accessories inside and outside the product

Use guide

*Making fresh keeping bags with a roll of special sealing film

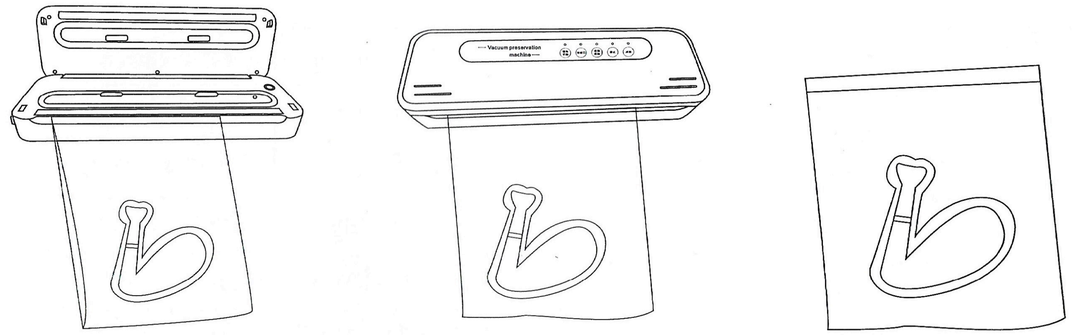
1. Cut appropriate amount of sealing film with scissors
2. Open the upper cover of the product, put any end of the sealing film into the vacuum chamber, and put it into the vacuum chamber smoothly
3. Press the "vacuum cover" button, press the "vacuum cover" button, and then turn off



Be careful: 1. The width of the fresh-keeping bag should not exceed 30CM.
2. For vacuum sealing, use flat bags with folded corners or stripes on both sides, ordinary flat bags only.Sealing can not vacuum; vacuum packaging can extend the shelf life of perishable food, but can not prevent it from decaying.

Vacuum sealed fresh keeping bag

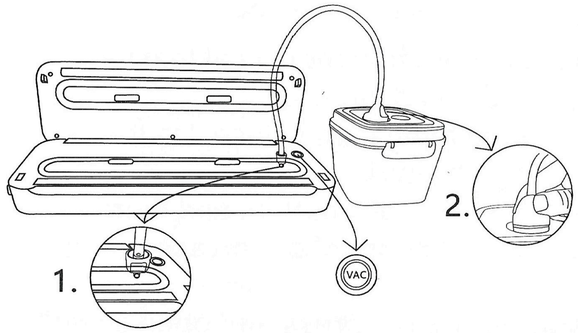
1. take out a piece bag (or make a piece bag from the roll bag according to the previous method).
2. put the food to be packaged into the bag to ensure that there is at least a certain gap between the food in the bag and the bag mouth.
3. hold the open end of the vacuum bag with both hands, and place it in the vacuum chamber with the curling direction downward.
4. Close the cover of the vacuum machine, press the lock button, and then select and press the "strong suction" or "soft wet suction" button according to the actual demand.
5. When the function indicator is off, the stop light is on, press the "open cover" key, lift up the vacuum machine cover, and take out the food sealed by vacuum
6. Under the function of soft wet pumping, the water in the bag should not exceed 30ml. About 1 / 10 cans of coke should be cleaned up in time
7. When vacuum storage soft soft soft food materials such as bread and tomato, please use the point extraction key to operate. When pressing the button, the machine will pump air and stop when it is released. Please observe the compression of food in the vacuum bag



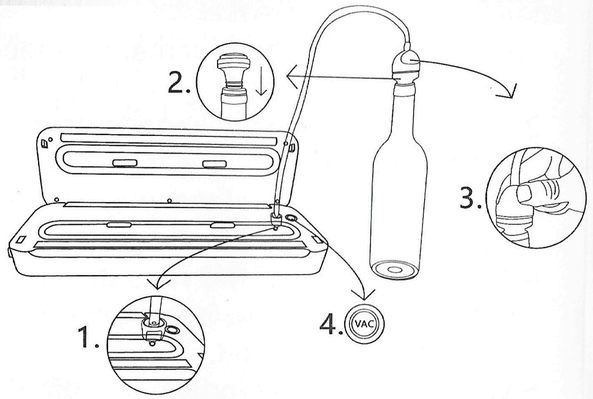
Vacuum can / box

1. Put the food that needs vacuum packaging into vacuum preservation tank.
2. Take out the water tray from the vacuum chamber, put it aside, insert one end of the external suction pipe joint into the vacuum hole, and press the other end into the vacuum tank
3. Press the "AC (external pumping button)" key, and the machine starts to pump the fresh-keeping tank. After vacuumizing, the machine will stop automatically, and the indicator light will stand by at the stop button, and the vacuum will be completed.
4. Gently pull off the external suction pipe connector, at this time, the cover of the vacuum tank can not be opened, which means that the food in the tank has been in the vacuum negative pressure state. (the operation process of vacuum preservation tank and vacuum bottle stopper is similar).

Vacuum preservation steps of fresh-keeping jar and red wine



Step 1 insert one end of the vacuum connector into the vacuum air hole by hand
Step 2 press one end of the big round head of the vacuum external suction joint on the air outlet of the fresh-keeping tank by hand
Step 3 press the VAC key. After the work is finished, the machine will make a sound "drop"



Step 1 insert one end of the vacuum connector into the vacuum air hole by hand
Step 2 put the red wine stopper into the opened wine bottle
Step 3 press one end of the big round head of the vacuum external suction joint onto the air outlet of the fresh-keeping tank by hand
Step 4 press the VAC button. After the work is finished, the machine will make a "drop" sound

Vacuum Preservation Period of Food

Storage method	Food category	temperature	Common storage	Vacuum storage
Cold storage	Fresh raw meat	5 ± 3℃	2~3 days	7~9 days
	Fresh fish	5 ± 3℃	1~3 days	4~6 days
	Cooked meat	5 ± 3℃	4~5 days	10~14 days
	Vegetables	5 ± 3℃	3~5 days	8~10 days
	Fruits	5 ± 3℃	5~6 days	15~20 days
	Eggs	5 ± 3℃	10~15 days	35~50 days
Frozen storage	Meat	−15 ~ −20℃	2~5 months	More than one year
	Fish	−15 ~ −20℃	2~5 months	More than one year
	Seafood	−15 ~ −20℃	2~5 months	More than one year
Normal temperature	Bread	25 ± 2℃	1~2 days	5~8days
	Biscuits	25 ± 2℃	4~5 months	More than one year
	Rice / Flour	25 ± 2℃	3~5 months	More than one year
	Peanuts / Beans	25 ± 2℃	3~6 months	More than one year
	Drugs	25 ± 2℃	3~6 months	More than one year
	Tea	25 ± 2℃	5~6 months	More than one year

*This product can also be used to store collections, stamps, photos, antiques, jewelry, cosmetics, electronic devices, pharmaceutical products

General rules for food safety and preser

1. If perishable food is heated or thawed, eat it as soon as possible
2. After the vacuum sealing bag is opened, if you want to vacuum seal fresh again, follow the operating instructions.
3. The best way to thaw is to thaw slowly in the refrigerator, rather than in hot water, or by heating, such as in a microwave oven.
4. If food with seasoning is vacuum sealed or stored in low oxygen by other methods, it will be dangerous to eat it after several hours at room temperature.
5. If you want quick freezing, please place the food bags evenly in the freezer.

For vacuum packaging of food, suggestions are as follows:

1. Before vacuum packing, wash hands and other cutting tools
2. For some perishable food, it is best to refrigerate immediately after vacuum sealing
3. Vacuum storage of dry goods such as beans, Cereals, etc. will extend their shelf life, but if stored at room temperature. Or dark places, may be oxidized germination
4. Vegetables and fruits, such as cabbage, cauliflower, oranges, apples, etc., will release some plant gas when they are stored in vacuum sealing.

Therefore, before preservation, they must be cut or frozen first, and then vacuum sealed. According to the ingredients and refrigerator, it is suggested that fresh mushrooms, onions and garlic cannot be vacuum packed due to the presence of anaerobic bacteria

Precautions and suggestions

1. Don't fill the bag too full, leave enough length at the opening end of the bag, so that the bag mouth can be better placed in the vacuum cavity for air extraction, and a gap of about 5-7cm should be reserved between the food and the bag mouth
2. Make sure that the opening of the bag is dry and free of impurities. If it is wet, there may be impurities that may affect the sealing quality
3. The fresh-keeping bag should not cover the vacuumizing air hole, so as not to hinder the vacuum work.
4. Clean and level the bag mouth when sealing, otherwise it will cause sealing difficulty or air leakage.
5. It is suggested that the time interval of sealing or vacuuming packaging is 30 seconds or more, so that the heating sealing strip has enough time to cool down, so that you can use the machine more safely and effectively
6. This product works continuously for 15 cycles. The machine starts safety protection. All indicator lights will flash. The product can not work. Wait for 3 minutes to cool down before continuing to work. This procedure is to protect your product and achieve the best sealing effect
7. Please do not touch the position of the sealing strip immediately after the sealing operation to avoid scalding
8. When vacuumizing, pay attention to the current vacuum condition, and press the stop button if you feel it is appropriate (because the vacuum brightness of this product is large, it can prevent some food or articles from extrusion deformation)
9. do not vacuum store items with sharp shapes. It is recommended to store these items in a container instead of a bag.
10. Vacuum packaging for storing perishable food frozen or refrigerated can extend its shelf life, but it can't stop it from rotting
11. In order to ensure good vacuum effect, it is recommended to match with official vacuum bag and vacuum tank

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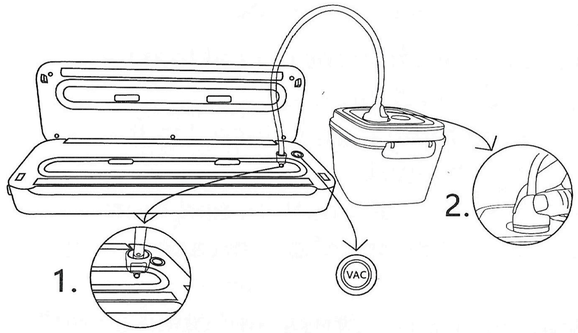

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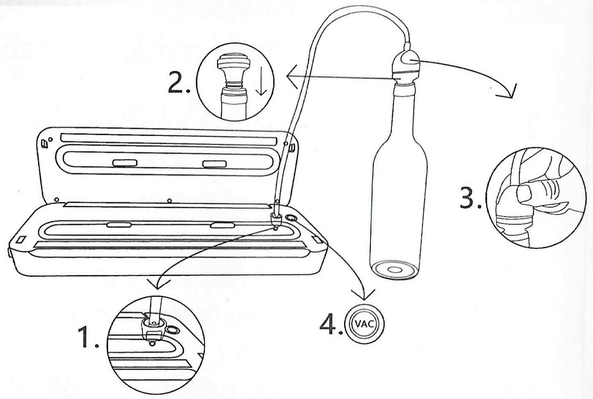

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4. Clean and level the bag mouth when sealing, otherwise it will cause sealing difficulty or air leakage.
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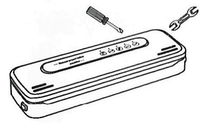
11. In order to ensure good vacuum effect, it is recommended to match with official vacuum bag and vacuum tank

Safety precautions

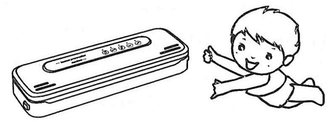
- This product is designed for household use only. Read all instructions before using the product
- This product is not suitable for people (including children) who are physically unsound, have sensory or mental disorders, or lack relevant experience and knowledge, unless someone in charge of their safety supervises or guides them to use this product and ensures their safety
- Take care of children to ensure that they will not play with the product.
- Always place the product on a flat, stable and heat-resistant worktable
- The user shall not leave during the period when the product is powered on
- After the sealing operation is completed, please do not touch the sealing strip of heating wire immediately to avoid scalding
- When not using the product, please pull out the power plug
- Do not wire to pull out the power plug
- If the plug, power cord or the product itself is damaged, in order to avoid danger, please stop immediately, and it must be repaired by the manufacturer or its designated maintenance department or similar professionals. Users are not allowed to repair the product without permission
- This product is for indoor use, please do not use it outdoors or in humid places
- It is recommended not to use extension boards. If necessary, professionals should be equipped with extension cords with matching technical indicators
- Please keep the product and power cord away from high temperature, high heat and humidity
- This product does not need any lubricant or oil. It is forbidden to wipe with organic solvent
- Do not let the power cord hang outside the edge of the table or worktable to prevent the product from falling
- Because the vacuum tube inside the product cannot be cleaned, please do not use food with a large amount of moisture or other items that can squeeze out a large amount of liquid when using the vacuum function, so as to avoid damage to the product
- After the machine is used up, do not lock both ends of the machine to avoid squeezing the CR sealing strip machine for a long time
- Our company has a free support card. When the machine is not used for a long time, please put the support card in the vacuum chamber

⚠ Warning

Do not carry out transformation, non professional maintenance personnel are prohibited to dismantle and repair, otherwise fire, electric shock and injury accidents may occur. For repair, please contact the after-sales department of the local dealer or contact the "designated maintenance office" designated by our company.

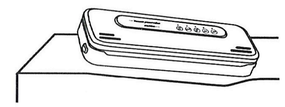


Please keep this product out of the contact area of children or people with no capacity to act. Children and people with no capacity to use this product under the supervision of their guardians.

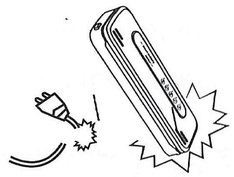


The power supply of the product must be disconnected before cleaning.

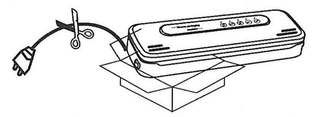
Do not use on uneven table



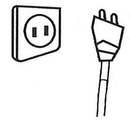
If the power cord and plug of the product are damaged or the product has been dropped on the ground, the product should not be used any more. If the power cord is damaged, please replace it by professionals.



When disposing of the product, it is recommended that you cut off the power cord; at the same time, it is also recommended that you take the same treatment measures for any parts that may be dangerous, especially for children.



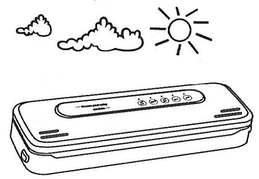
Pay attention to check that the plug and power cord must be in good condition to avoid the risk of electric shock.



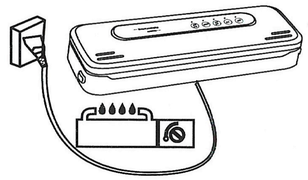
Please make sure that the power supply connected is a safe grounding power supply, and the local voltage is consistent with the voltage marked by the product.

Please do not diffuse the product into water or other liquids, and do not touch the machine with wet hands, otherwise leakage accidents may occur.

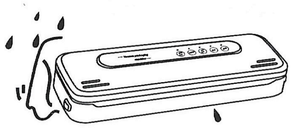
This product is only for household use.
Do not use it outdoors.



Keep the power cord away from the heat source.



Do not place this product on a hot surface



Cleaning and maintenance of vacuum preservation machine

1. Please unplug the power plug before cleaning the fresh-keeping machine
2. Do not immerse the body and power cord in water or other liquids for decontamination.
3. After cooling the product, wipe the surface of the product and the vacuum chamber with a wet sponge or a wet cloth
4. Do not scrub the fuselage with a brush, as this will easily scratch the fuselage surface.
5. Please clean the water in the water tray in time, and wipe the food residue or liquid in the vacuum cavity with paper towel or cloth.
6. Make sure that the inside and outside of the machine body are clean and dry, and it is convenient to use this product later.

Fresh bag cleaning:

1. The used fresh-keeping bags should be washed with warm water and proper amount of detergent, then washed with clean water, and can be used again after drying.
2. Turn out the inner layer of the bag and clean it on the upper layer of the dishwasher.

Vacuum preservation machine does not work

1. Confirm whether the power is cut off and whether the power plug is plugged in properly.
2. Check the power cord, plug and body to see if there is any damage. If so, please do not use it.

Insufficient air extraction or failure of automatic thermal sealing

1. Whether the open ends of the bag are all placed in the vacuum chamber, please keep the items and bag mouth at least 5-7cm
2. Whether CR sealing strip is loose.
3. Whether there are impurities in heating silicone strip and Cr sealing strip, and whether the sealing strip of heating wire is installed well.
4. Whether the upper cover of the fuselage is fully locked.
5. If there is air leakage in the fresh-keeping bag, put some air into it to seal it, and then put it in the water to test it. Press the bag with force. If there is air leakage, it is necessary to replace it with a new one.

After vacuum sealing, the fresh-keeping bag is inhaled

1. If there are wrinkles, grease, liquid or other impurities at the sealing part, such situation will occur. Open the bag, wipe the bag mouth, flatten it and put it on the hot sealing strip to seal it again.
2. Vacuum seal to check whether there is moisture or liquid on the food. If there is, open the bag and re vacuum seal it, or replace it with a new bag. If the food is juicy, it is recommended to freeze it before packaging

Not a good heat seal

1. If the sealing strip of the heating wire is too hot, the mouth of the bag will be over melted. The machine cover must be opened and the sealing strip can be cooled for a few minutes.
2. There are wrinkles, grease, liquid or other impurities in the sealing strip of the heating wire, which will cause this situation.
3. When the last sealing is completed, it is necessary to press the strong soft wet extraction or single sealing key directly to implement the next sealing.

Warranty and service

1. Thank you for using our products. If the parts of the products are obviously damaged, please refer to the warranty conditions, fill in the warranty card, return the products to the after-sales service center for repair or contact the local dealer
2. According to the "New Three Guarantees", the warranty period of the whole machine is one year (subject to the sales certificate).
3. Warranty production defects and damage caused before home use, due to improper use or other non product quality problems caused by damage, will charge the cost of parts and maintenance fees
4. The following conditions are not covered by the warranty
   1: Damaged for commercial purposes
   2: Repairing or refitting without permission
   3: Damage caused by human fall or collision.
   4: Not used or installed in accordance with the instructions

Warranty card

Customer name		Telephone number		Mailbox	
Address					
Product model		Purchase date		Distributor	
Fault record	Date	Maintenance reason		Maintenance man	